



## Veal & Beef Tortelloni

### Veal & Beef Tortelloni – Roasted Root Vegetables with Herbed Butter



*Makes 2 servings*

1 Carrot  
1 Turnip  
1 Parsnip  
2pc Celery  
Several Mushrooms  
1 Onion  
Bunch of herbs (sage, thyme, rosemary)  
2 Cups Veal & Beef Tortelloni (22445)  
3 TBL Butter  
2 TBL Olive Oil  
Salt & Pepper

1. Cut all vegetables in similar size 1" dice cubes.
2. Toss in oil, salt & pepper. Roast evenly on a baking sheet for 20 minutes at 400F.
4. Melt butter in a sauté pan. While the butter melts roughly chop herbs and add to butter.
5. Toss the roasted vegetables in the herb butter.
6. Separately cook the Tortelloni. Bring 4 quarts of water to a rolling boil, add Tortelloni and cook until internal temperature reaches 165°F or approx. 3-3 1/2 minutes.
7. Add to butter when finished.
8. Gently fold all ingredients together and plate.



\*\*\*Chef's Notes\*\*\*

- Use any hearty vegetable that is in season; celery root, whole garlic cloves, rutabaga, purple carrot ect..